Author index

Andrássy, É., see Farkas, J. (19) 145
Arihara, K., Cassens, R.G. and Luchansky, J.B.
Characterization of bacteriocins from *Enterococcus faecium* with activity against *Listeria monocytogenes* (19) 123

Baranyi, J., see McClure, P.J. (19) 161
Bernát, D., see Jesenská, Z. (19) 187
Beuchat, L.R.
Selective media for detecting and enumerating foodborne yeasts (19) 1
Boogard, E., see McClure, P.J. (19) 161
Botha, A. and Kock, J.L.F.
Application of fatty acid profiles in the identification of yeasts (19) 39

Cassens, R.G., see Arihara, K. (19) 123

Dadon, J., see Viñas, I. (19) 153
Dalgaard, P., Gram, L. and Huss, H.H.
Spoilage and shelf-life of cod fillets packed in vacuum or modified atmospheres (19) 283
Deák, T.
Simplified techniques for identifying foodborne yeasts (19) 15
Degnan, A.J., see Schlyter, J.H. (19) 271
Destro, M.T., see Moura, S.M. (19) 229
Diriye, F.U., Scorzetti, G. and Martini, A.
Methods for the separation of yeast cells from the surfaces of processed, frozen foods (19) 27

Farkas, J. and Andrássy, É.
Interaction of ionising radiation and acidulants on the growth of the microflora of a vacuum-packaged chilled meat product (19) 145
Franco, B.D.G.M., see Moura, S.M. (19) 229

Garver, K.I. and Muriana, P.M.
Detection, identification and characterization of bacteriocin-producing lactic acid bacteria from retail food products (19) 241
Genigeorgis, C.A., see Meng, J. (19) 109
Gilmour, A., see Harvey, J. (19) 193
Glass, K.A., see Schlyter, J.H. (19) 271
Gram, L., see Dalgaard, P. (19) 283

Halm, M., Lillie, A., Sørensen, A.K. and Jakobsen, M.
Microbiological and aromatic characteristics of fermented maize doughs for kenkey production in Ghana (19) 135
Harvey, J. and Gilmour, A.
Occurrence and characteristics of *Listeria* in foods produced in Northern Ireland (19) 193
Howarth, J., see Magan, N. (19) 217
Huss, H.H., see Dalgaard, P. (19) 283
Huss, H.H., see Jeppesen, V.F. (19) 179

Jakobsen, M., see Halm, M. (19) 135
Jenkins, N.E., see Magan, N. (19) 217
Jeppesen, V.F. and Huss, H.H.
Antagonistic activity of two strains of lactic acid bacteria against *Listeria monocytogenes* and *Yersinia enterocolitica* in a model fish product at 5°C (19) 179
Jesenská, Z., Piecková, E. and Bernát, D.
Heat resistance of fungi from soil (19) 187

Kelly, T.M., see McClure, P.J. (19) 161
King, A.D., Jr. see Török, T. (19) 63
Kock, J.L.F., see Botha, A. (19) 39

Lillie, A., see Halm, M. (19) 135
Loeffelholz, J., see Schlyter, J.H. (19) 271
Luchansky, J.B., see Arihara, K. (19) 123
Luchansky, J.B., see Schlyter, J.H. (19) 271

Magan, N., Jenkins, N.E. and Howarth, J.
Lipolytic activity and degradation of rapeseed oil and rapeseed by spoilage fungi (19) 217
Marshall, D.L., see Odame-Darkwah, J.K. (19) 259
Martini, A., see Diriye, F.U. (19) 27

McClure, P.J., Baranyi, J., Boogard, E., Kelly, T.M. and Roberts, T.A.
A predictive model for the combined effect of pH, sodium chloride and storage temperature on the growth of *Brochothrix thermosphacta* (19) 161
Meng, J. and Genigeorgis, C.A.
Modeling lag phase of nonproteolytic *Clostridium botulinum* toxigenesis in cooked turkey and chicken breast as affected by temperature, sodium lactate, sodium chloride and spore inoculum (19) 109
Middelhoven, W.J. and Notermans, S.
Immuno-assay techniques for detecting yeasts in foods (19) 53
Moura, S.M., Destro, M.T. and Franco, B.D.G.M.
Incidence of *Listeria* species in raw and pasteurized milk produced in São Paulo, Brazil (19) 229
Muriana, P.M., see Garver, K.I. (19) 241

Notermans, S., see Middelhoven, W.J. (19) 53

Odame-Darkwah, J.K. and Marshall, D.L.
Interactive behavior of *Saccharomyces cerevisiae, Bacillus pumilus* and *Propionibacterium freudenreichii* subsp. *shermanii* (19) 259

Parolari, G., see Quintavalla, S. (19) 207
Piecková, E., see Jesenská, Z. (19) 187

Quintavalla, S. and Parolari, G.
Effects of temperature, *a*w and pH on the growth of *Bacillus* cells and spores: a Response Surface Methodology study (19) 207

Roberts, T.A., see McClure, P.J. (19) 161
Rockhold, D., see Török, T. (19) 63

Sanchis, V., see Viñas, I. (19) 153
Schlyter, J.H., Glass, K.A., Loeffelholz, J., Degnan, A.J. and Luchansky, J.B.
The effects of diacetate with nitrite, lactate, or pediocin on the viability of *Listeria monocytogenes* in turkey slurries (19) 271
Scorzetti, G., see Diriye, F.U. (19) 27
Sofos, J.N.
Current microbiological considerations in food preservation (19) 87
Sørensen, A.K., see Halm, M. (19) 135

Török, T., Rockhold, D. and King, A.D., Jr.
Use of electrophoretic karyotyping and DNA-DNA hybridization in yeast identification (19) 63

Viñas, I., Dadon, J. and Sanchis, V.
Citrinin-producing capacity of *Penicillium expansum* strains from apple packinghouses of Lerida (Spain) (19) 153

Subject index

a_w, (19) 207
Acidulant, (19) 145
Antagonistic activity, (19) 179
Apple, (19) 153
Apple juice, (19) 153
Aroma component, (19) 135
Automated identification method, (19) 15

Bacillus, (19) 207
Bacillus pumilus, (19) 259
Bacteriocin, (19) 123, (19) 241
Brochothrix thermospacta, (19) 161

Candida sp., (19) 53
Canned fruits, (19) 187
C. botulinum, (19) 87
Chilled fish products, (19) 179
Chilled meat product, (19) 145
Citrinin, (19) 153
Clostridium botulinum, (19) 109
Commercial identification system, (19) 15
Computerized identification, (19) 15
Cooked chicken, (19) 109
Cooked turkey, (19) 109

Diacetate, (19) 271
Drip loss, (19) 283

Ecology, (19) 27
Enterococcus faecium, (19) 123
Extracellular yeast antigen, (19) 53

Fatty acid, (19) 39
Fermentation, (19) 135
Fish spoilage, (19) 283
Foodborne yeast, (19) 1
Food preservation, (19) 87
Food preservative, (19) 241
Food Surface, (19) 27
Fungi, (19) 187

Gamma irradiation, (19) 145
Geotrichum candidum, (19) 53

Heat resistance, (19) 187

Identification, (19) 241
Immuno-assay, (19) 53
Isolation methods, (19) 193

Lactate, (19) 271
Lactic acid bacteria, (19) 135, (19) 179, (19) 241
Large Gram-negative bacteria, (19) 283
Lipolytic activity, (19) 217
Listeria, (19) 87
Listeria foods, (19) 193
Listeria monocytogenes, (19) 123, (19) 229, (19) 271
Listeria spp., (19) 229

Maize dough, (19) 135
Manual diagnostic kit, (19) 15
MEE typing, (19) 193
Microbiology, (19) 87
Milk, (19) 229
Modified atmosphere, (19) 283

Nitrite, (19) 271
Non-traditional identification technique, (19) 15

Pathogen, (19) 179, (19) 241
Pediocin, (19) 271
Penicillium expansum, (19) 153
pH, (19) 161, (19) 207
Photobacterium phosphoreum, (19) 283
Predictive model, (19) 109, (19) 161
Probabilistic identification, (19) 15
Propionibacterium freudenreichii subsp. *shermanii*, (19) 259

Rapeseed oil, (19) 217
Response Surface Methodology, (19) 207

RFLP typing, (19) 193
Ropy Bread, (19) 259

Saccharomyces cerevisiae, (19) 53, (19) 259
Salmonella, (19) 87
Shelf-life, (19) 145
Shewanella putrefaciens, (19) 283
Sodium chloride, (19) 161
Sodium lactate, (19) 109
Soil, (19) 187
Spoilage fougi, (19) 217
Stephanoascus ciferrii, (19) 53
Storage temperature, (19) 161

Temperature, (19) 207
Toxigenesis, (19) 109
Turkey, (19) 271

Yeast, (19) 27, (19) 135
Yeast detection, (19) 1
Yeast enumeration, (19) 1
Yeast identification, (19) 15, (19) 39
Yeast spoilage, (19) 27

Zygosaccharomyces bailii, (19) 53